

Patent Abstracts of Japan

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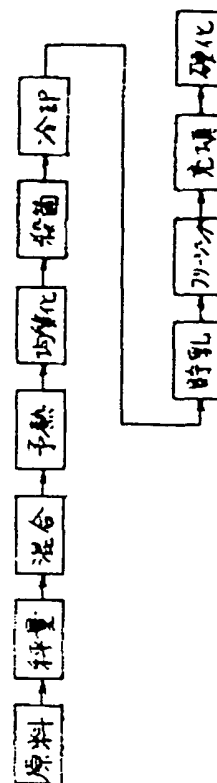
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TITLE : ICE CREAM



ABSTRACT : PURPOSE: To enhance the springiness of an ice cream containing a large amount of linoleic acid and make the ice cream firm, by using a large amount of a vegetable or animal protein and a stabilizer of the gelling type.

CONSTITUTION: An ice cream is prepared under the following conditions: (1) A stabilizer having a powerful gel forming ability at a low temperature is used. Agar, gelatin, starch, furcellaran, L and K carrageenan, alginate salt, etc. may be cited as the stabilizer. (2) An emulsifying agent such as a glycerol ester of a fatty acid is not used. (3) An animal protein or vegetable protein containing milk protein in an amount of 5wt% or more permits network lamellas to enclose foams, which will adhere to one another to form a foam system having a shape retaining ability not inferior to that of a foam system formed by the aggregation of fat caused by the demulsifying action of the emulsifying agent. Furthermore, safflower oil having a low melting point is enclosed in the lamellas to show a stable state.

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